

Italian Squares

Makes: 80 Servings

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Ingredients	Weight	Measure
Ground beef	13 lbs	
Onions, chopped		8 cups
Raisins		10 cups
Tomato sauce		4 cups
Vinegar		1/3 cup
Oregano leaves, dried		1/2 cup
Garlic powder		3 Tbsp
Salt		1 Tbsp
Black pepper		2 tsps

Nutrition Information

Nutrients	Amount
Calories	332
Total Fat	16 g
Saturated Fat	7 g
Cholesterol	115 mg
Sodium	411 mg
Total Carbohydrate	26 g
Dietary Fiber	3 g
Total Sugars	N/A
Added Sugars included	N/A
Protein	21 g
Vitamin D	N/A
Calcium	N/A
Iron	N/A
Potassium	N/A
N/A - data is not available	

Meal Components

Grains	1/2 ounce
Meat / Meat Alternate	2 1/2 ounces

Directions

1. Cook hamburger and onions together until hamburger is no longer pink; drain.
2. Process raisins with 1/4 cup tomato sauce until smooth paste is formed.
3. Combine meat mixture, raisin paste, remaining tomato sauce, vinegar and seasonings; stir to blend.
4. Simmer, stirring occasionally, about 20 minutes or until heated through.
5. Spread evenly in ungreased pan. Do not pack the meat down.
6. Combine these topping ingredients; mix well.
7. Pour gently over the meat mixture to avoid splashing.
8. With a spatula, slowly cut through the meat across the pan a few times; do not stir the topping into the meat mixture.
9. Bake in a conventional oven at 350 degrees F for 55 to 65 minutes or until topping is set and center temperature is 160 degrees F.
10. Remove from oven and sprinkle shredded cheese evenly over the top.
11. Bake 4 to 5 minutes more or until cheese is melted.
12. Cut into 10 rows along the long side of the pan and 8 rows along the short side.

Notes

Additional Tips

Meat filling may be made and set into pans the day before; reheat to 165 degrees F. before adding the topping; complete as directed above. Use a blend of American and Mozzarella cheeses.

